



# Domaine Cordier Saint-Véran “En Faux”

## LOCATION:

France > Burgundy > Mâconnais  
> Chasselas > “En Faux”

## VARIETY:

Chardonnay

## WINEMAKER:

Christophe Cordier



## SCIENCE

ABV: 13.5%

SUGARS: 2 g/L

TOTAL SO<sub>2</sub>: < 70 ppm

TOTAL ACIDITY: 4 g/L

## EXPERIENCE

**NAME:** Saint-Véran is the commune that borders Pouilly-Fuissé on both sides. “En Faux” is the Lieu-Dit (Vineyard).

**CHARACTER:** A hint of toast integrates nicely with fruit aromas of peach, apricot, and apple with exotic spice. On the palate there is a touch of butter and almond with an underlying minerality and freshness.

**ENJOY WITH:** With a creamy texture this wine is great on its own or paired with your favorite TV show. Great with seafood, white meats, and mushroom risotto.

**BEST RESULTS:** Serve at 50-55° F, a short decant or allow 30 minutes to breathe, serve in a large Burgundy glass.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Whole clusters pressed slowly with pneumatic press, must moved to large wooden vats by gravity with native yeast fermentation.

**ELEVAGE:** 12 months in large foudre and 350 liter barrels followed by 6 months in steel with lees and occasional batonnage throughout.

**FINING & FILTERING:** No fining, and very light filtering, bottled by gravity.

**SULFUR:** Sulfur only added at bottling.

## SOURCE

**FARMING:** Practicing organic with biodynamic principles, a few examples of the high standards are; very short pruning, meticulous de-budding, manual thinning of the leaves, respect and preservation for soil life and biodiversity.

**LAND:** 1.5 hectare vineyard at 1000 ft.a.s.l. on a south facing slope with limestone, clay, and iron oxide.

**VINE:** Short guyot trained in an arc to help delay budding (en arcure), 40-50 year old vines.

**HARVEST AND PRODUCTION:** Hand harvested, 500 cases produced.

